

# Brown porter #1

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **25**
- SRM **25.9**
- Style **Brown Porter**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **19 liter(s)**
- Total mash volume **24.7 liter(s)**

## Steps

- Temp **62 C**, Time **15 min**
- Temp **72 C**, Time **45 min**

## Mash step by step

- Heat up **19 liter(s)** of strike water to **68.4C**
- Add grains
- Keep mash **15 min** at **62C**
- Keep mash **45 min** at **72C**
- Sparge using **12.1 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Maris Otter pale ale	2 kg (34.8%)	81 %	6
Grain	Weyermann - Vienna Malt	1 kg (17.4%)	81 %	8
Grain	Fawcett - pale caramalt	1 kg (17.4%)	70 %	12
Grain	Amber Malt	0.5 kg (8.7%)	75 %	120
Grain	Fawcett - crystwal wheat	0.5 kg (8.7%)	71 %	90
Grain	Fawcett - Pszeniczny Czekoladowy	0.25 kg (4.3%)	73 %	1001
Grain	Weyermann Specjal W	0.25 kg (4.3%)	68 %	300
Grain	Weyermann - diastatic	0.25 kg (4.3%)	80 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	25 g	60 min	4.1 %
Boil	Challenger	5 g	60 min	7 %
Boil	Challenger	25 g	15 min	7.4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM13 Irlandzkie Ciemności	Ale	Liquid	1000 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Water Agent	sól	5 g	Mash	60 min
Water Agent	kreda	5 g	Mash	60 min

## Notes

- F1 01/11 - 13,0 BLG  
F2 11/12 - 4,0 BLG  
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